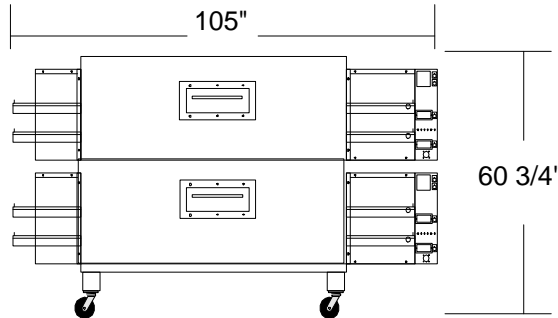
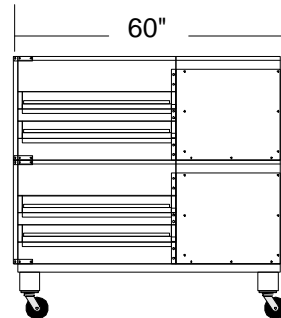


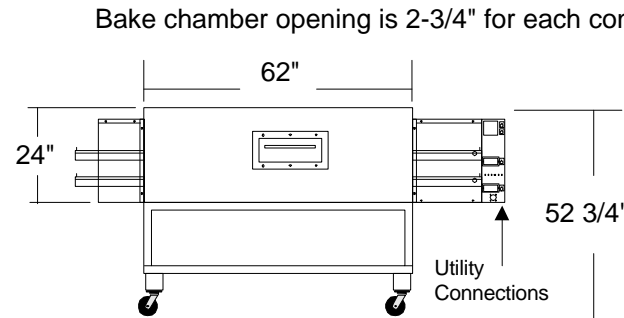
Model 3262-2



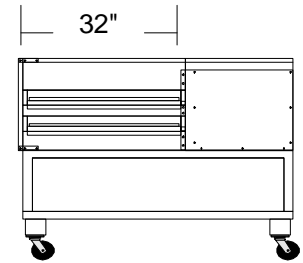
Side View, Stack Configuration



End View, Stack Configuration



Side View, Single Configuration



End View, Single Configuration

Bake chamber opening is 2-3/4" for each conveyor.

MINIMUM CLEARANCES

Rear of Oven to Wall	Left Conveyor to Wall	Control Panel to Wall
1" (25.4)	6" (152)	6" (152)

ELECTRICAL REQUIREMENTS

Phase (1)	Voltage (1)	Optional Voltage (2)	HZ	Amps	Grounding	Circuit Breakers
Single Phase	220	Contact Factory	50/60	15.0	2 pole, 3 wire	Per Local Codes
Three Phase	208 or 220	380, 480 or 575	50/60	10.0	3 pole, 4 wire	Per Local Codes

1. Voltage and phase must be specified at the time of order
2. Additional charges may apply for ovens wired for optional voltage

SPECIFICATIONS

Model	SINGLE OVEN		DOUBLE OVENS		Conveyor Number and Belt Width per Oven		Max. Oper. Temperature	Bake Time Range	Unit Wt.	Ship (3) Wt.	Shipping Crate (3)		
	Configuration	Total Conveyors	Configuration	Total Conveyors	Upper	Lower					L	W	H
3262-2	Standard	2	Standard	4	1 ea - 32" (1 ea - 812)	1 ea - 32" (1 ea - 812)	600 F 316 C	2.25 min to 16.0 min	1400 640 kg	1500 680 kg	120" (3048)	34" (863)	78" (1981)
3262-2TS	Upper Belt Split	3	Upper Belt Split	6	2 ea - 16" (2 ea - 406)	1 ea - 32" (1 ea - 812)							
3262-2SB	Lower Belt Split	3	Lower Belt Split	6	1 ea - 32" (1 ea - 812)	2 ea - 16" (2 ea - 406)							
3262-2SS	Both Belts Split	4	Both Belts Split	8	2 ea - 16" (2 ea - 406)	2 ea - 16" (2 ea - 406)							

3. Ovens for double configurations (stacks) are shipped individually in separate crates.

GAS SUPPLY PROVIDED BY CUSTOMER

Fuel Type	Configuration	Min. Gas Pipe Size	Gas Shut-Off Valve Size	Gas Supply Pressure (WC)		Manifold Pressure (WC)		Power
				Minimum	Maximum	Minimum	Maximum	
Natural Gas	Single or Double	2" NPT (50.8)	3/4" NPT each oven (19.1)	8" (203)	10.5" (267)	3" (76.2)	3.5" (88.9)	200,000 BTU/HR per chamber
Propane	Single or Double	1.5" NPT (38.1)	3/4" NPT each oven (19.1)	11" (279)	13" (330)	9.5" (241)	10" (254)	200,000 BTU/HR per chamber

The customer is responsible for the following items:

- A. Ventilation system capacity and operating condition
- B. Adequate gas pressure to meet minimum requirements during operation

Contact the following for assistance in locating a certified ventilation consultant:

- National Environmental Balancing Bureau (NEBB) 301-977-3698
- Associated Air Balancing Council (AABC) 202-737-0202

All dimensions in parentheses are millimeters unless specified otherwise. Due to continual improvements in our products, all above specifications and information subject to change without notice.

Gas pressures listed are dynamic or operating pressures to be measured with all gas-fired appliances in operation.

E-Flow Ovens
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800-562-8065
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Model 3262-2